



Domaine Faiveley - Mercurey Blanc(2013)

Summary

Domaine Faiveley combines the principles of modern winemaking methods with the time honored traditions that have been practiced for centuries within their 19th century cellars. Each terroir and each vintage, benefits from special attention which makes the cuvées unique. Each bottle therefore becomes the faithful reflection of its terroir.

Terroir: Mercurey; located in the Cote Chalonnaise is the largest appellation in all of Burgundy with over 1600 acres under vine. Domaine Faiveley's village Mercurey Blanc is sourced from 3 parcels in the heart of the appellation that total to 7.29 acres. Vines date back as far as 1974 and soils are primarily clay and limestone.

Vinification: Grapes are hand harvested, sorted and pressed on site in Mercurey. Following vinification the young wines are brought to the domaine cellars in Nuits-St-Georges for aging. To preserve freshness only a small portion of the wine is aged in oak, with the majority staying in stainless steel for the 10-12 month aging period.

Vines planted in: 1974, 1984, 1988, 1989, 1990

Average Production: 9600 bottles

Vinification

Details

- **Producer:** Domaine Faiveley
- **Wine Color:** White
- **Region:** Burgundy
- **Country:** France
- **Blend:** Chardonnay - 100%

Recent Press

Wine Spectator

Author: Bruce Sanderson

Date: Friday, January 1, 2016

"Balanced on the sleek side, with lemon, green apple and mineral flavors. Stays vibrant on the lingering finish. Drink now through 2018."

Score: 89

